

## SOIL-IMPROVING CROP FOR USE IN PECAN ORCHARDS IS NEEDED



Typical Field Specimens of Native Pecans Growing in Southern Indiana.

(Prepared by the United States Department of Agriculture.)

Many important problems in growing and marketing pecans are confronting the growers.

Until recently the most experienced growers of pecans have considered the pecan to be an excellent summer cover crop for use in their orchards, but, says the United States Department of Agriculture, it has been found that this crop is a favorite host plant for the "stink bug" which attacks the immature nuts and by perforating the soft shell with its proboscis, roaches and induces the tender kernel. With the subsequent growth and development of the nuts there arise at the points of perforation definite areas of deadened tissue in the kernel, possessing a bitter or acid taste, and commonly designated as "kernel spot." Large quantities of the finest nuts were greatly reduced in consequence. A substitute soil-improving crop for growing in pecan orchards is therefore needed. Among the promising things are beggarweed, bush velvet bean and soy bean. So far as is known the beggarweed is not a host plant for the bug and the bush velvet bean and the soy bean are not supposed to be attacked by this insect. Bush velvet beans are increasing in popularity as a cover crop in this section and may be the solution of the problem. As yet, there is little practical experience in determining the suitability of these cover crops in pecan orchards and their efficiency in controlling the "stink bug." Orchardists who use either bush velvet beans or soy beans as cover crops should carefully inspect their crops at the end of the season to determine whether the percentage of nuts with kernel spots is satisfactorily reduced in the areas in which these crops are grown in comparison with the same variety where no cover crops are used. These are important problems on which the growers themselves can assist in securing trustworthy information.

**Plan to Destroy "Stink Bug."**  
It has been suggested that the "stink bug" feeds only on seed pods. If this is true, crops, such as the velvet bean, which are late in maturing seed pods, could be grown for a summer cover crop and turned under or cut up with disk harrows in early October before the pecan is ready to harvest. In this way the insect probably would be destroyed and the ground left in good condition for the nut harvest. Growers and experimenters are expecting to obtain valuable information on these crops during the coming season.

Another important problem is that

## POISON BAITS WILL KILL OFF CUTWORMS

White Arsenic or Paris Green Will Prove Efficient.

Insects Are Especially Fond of Tomatoes, Cabbage, Lettuce and Other Vegetables—They Are Voracious Feeders.

(Prepared by the United States Department of Agriculture.)

Cutworms can readily be controlled by the use of poisoned bait. The United States Department of Agriculture has demonstrated. This is the way to prepare and apply the poison.

To one bushel of dry bran add one pound of white arsenic or paris green and mix thoroughly into a mash with four gallons of water, in which has been stirred one-half gallon of sorghum or other cheap molasses. This amount will be sufficient to treat four or five acres of cultivated crops. After the mash has stood for several hours scatter it in lumps of about the size of a marble over the fields where the injury is beginning to appear. Put it about the bases of the plants which have been set out. Apply the mash late in the day, so as to have the poison in place around the plants before night, when the cutworms are active. Apply a second time if necessary.

Cutworms destroy hundreds of thousands, even millions of dollars' worth of crops every year throughout the United States. They especially attack tomatoes, cabbage, lettuce and other vegetables that have been started under glass and transplanted. Cutworms sometimes appear in great numbers in the spring and early summer, and frequently do severe injury before their ravages are noticed.

Their method of attack is to cut off the young plants near the ground. They are of large size and are voracious feeders, capable of destroying many plants in a single night. Often they cut down more than they can devour.

of unproductive orchards. Some of these orchards were planted on very poor soil, and for the worst of these the only apparent alternative is that of abandonment. Other orchards do not produce well because the trees were planted too close together, and are now badly crowded. For these it appears that the most effective remedy would be that of removing the alternate trees, pruning those remaining, and of improving the fertility of the soil. For orchards composed of seedling trees, or inferior varieties, top-working is the solution.

**To Build Up Industry.**  
In large outlying districts within the pecan range, yet beyond the limits of successful culture of southern varieties, the question is how to build up the orcharding industry, and how to extend its range. In regions to which the species is indigenous the first question is that of finding new varieties suitable for planting. The native forest and field specimens should be examined for trees bearing desirable nuts in sufficient quantity to be profitable. Serious from such trees should be used for top-working the inferior seedlings. Small wild seedlings can be worked over to desirable sorts by customary nursery methods. Some common mistakes made in attempting to top-work trees are: Using those that are too old; cutting off branches that are too large; pruning too severely at the outset, thus attempting to do too much in a single season; top-working trees planted too close together, and top-working trees standing in out-of-the-way places where it will never be possible to give them good care.

The development of the nut-cracking industry should help the pecan into a few months of the year market, and give employment to labor during otherwise idle months.

The kernel of the pecan contains a large percentage of oil which is quite as sensitive to temperature changes as is butter. In order that the shelled meats, as well as the unshelled nuts, may be kept in prime condition for the longest possible period, it is necessary that the nuts be well dried before they are packed or barreled for shipment, and that the product be kept in a cool and well-ventilated place during the winter months. As soon as warm weather begins these products should be placed in cold storage at a temperature between 30 and 36 degrees. In the shelling of nuts there is considerable waste in the form of shells and broken meats. Growers and handlers are trying to find uses for these products, such as fertilizer, tanning material and fuel.

## MAKING BROWN ALFALFA HAY

Very Similar to Silage and Some Feeders Think It Is Superior to Green as Feed.

Ordinary field-cured alfalfa hay is a bright green color, but sometimes when moisture conditions are right, stack curing results in a brown or black hay that is very similar to silage. It has a pleasant odor, is very palatable to live stock, and some feeders think it is superior to green hay in feeding value. This kind of hay results from putting up the alfalfa when it is more or less green. Most of it is the result of accident rather than intent, as definite efforts to make it and a great deal of loss. Certain conditions, however, are essential in making brown hay. It should be put up in good-sized stacks, as it molds and chews to such an extent in small loose stacks that it is not fit for feed.

From reports that have been collected from different alfalfa-growing areas, the United States Department of Agriculture concludes that good brown alfalfa hay is equal or somewhat superior in palatability to good field-cured hay, but not superior to it in feeding value. The method of making would be important could it be depended upon for saving hay in climates where there is so much rainfall that it is difficult to cure the hay in the field. Because of danger from spontaneous combustion it is not advisable to try to make brown hay in barns or mows.

## COLLEGES TEACH ECONOMICS

Many Institutions Include Studies in Marketing, Co-operation and Management.

Agricultural colleges in 45 states are giving courses in agricultural economics and allied subjects this year. In a number of states the courses include studies in marketing, co-operation, farm management, and commercial geography. The United States Department of Agriculture is watching the work with great interest.

## The KITCHEN CABINET

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If you're feeling kind of lonesome, if you're feeling kind of blue, if you're apt to be forgetful of the blessings owned by you, Then it's time you went to doctor's for each little burn and smart. Give yourself a little doctor's in the region of the heart.—Keech.

### DISHES FOR THE CAMPER

These are good filling dishes, and not hard to prepare or at all complicated as to materials:

**Plymouth Succotash.**—Take two cupsful of corned beef stock, two cupsful of corned beef, one cupful of diced chicken, two cupsful of sweet corn, one and one-half cupsful of diced potatoes, the same of diced turnip and dry lima beans. Soak the beans over night and cook two hours, add stock and beans and cook slowly, then add the vegetables and seasoning one hour before serving.

**Cornish Pasty.**—Cut a pound of round of beef in one-half inch dice, slice potatoes and two or three onions. Make a rich biscuit dough and line a deep pastry tin; put in a layer of the meat, cover over all, leaving vents for the steam to escape. Bake until the vegetables are tender—two hours or less. When done, wrap the pasty in a cloth and set out to steam for ten minutes. This softens the crust and seasons it. Serve cut up like pie. The moisture in the fresh meat and vegetables will be sufficient.

**Rice and Egg Dish.**—Take one-half cupful of rice, wash and drain, add a tablespoonful of butter with the rice in a saucepan and fry until yellow, add water and cook until tender, then add a little milk, seasonings and three eggs, stir until the eggs are scrambled and serve hot. This makes a dish which extends the egg, and one which is wholesome.

**Suet Pudding.**—To one quart of boiling milk add one-half cupful of cornmeal, one-half teaspoonful of salt, stir until scalded, add another quart of milk, two beaten eggs, a cupful of sugar, a cupful of less of raisins and one-half cupful of chopped suet, mixed with a tablespoonful of two of flour. Bake in a slow oven for three hours, stirring occasionally for the first half of the cooking.

"Just as the purest gold needs a little alloy to harden it and make it practical for use, so the person with the most brilliant mind needs common sense in order to succeed."

### DELECTABLE DISHES

For a nice occasion the following dessert is one especially good to serve:

**Coronado Bavarian Cream.**—Soak two ounces of gelatin in cold water. Take one quart of the ripe straw berries, crush and mix with one pound of powdered sugar. Beat three cupsful of double cream until stiff. Add the dissolved gelatin to the crushed fruit, then stir until the mixture begins to set. Mix lightly with the whipped cream; fill the molds and set on ice to harden. When ready to serve, dip the molds in hot water an instant and mold. Decorate with whipped cream and nice ripe berries.

**Scotch Shortbread.**—Weigh two pounds of bread flour, one pound of butter and one and one-half pounds of sugar. Sift the flour, and set the pan in the oven until it is slightly warm, using a spoon to stir and expose it to the heat. Cream the butter until it is white and will keep its shape when lifted with a spoon, then add the sugar gradually, beating until the whole is well mixed. Using the hands, mix the butter, sugar and flour together, squeezing and kneading until the ingredients are well mixed. The better the mixing the shorter the bread. Lay the dough on a molding board, very lightly floured, and press out the mixture with the palms of the hands into a sheet one-half inch thick. Do not use the rolling pin or add any more flour. Heat a sharp knife and cut the dough in squares oblong or triangular. Bake in a moderate oven until a golden brown. Some prefer to bake the bread in a sheet, pricking it well with a fork.

**Clabbered Milk.**—Set away a pan of milk rich with cream to sour and thicken. Chill and serve with scraped maple sugar or brown sugar and grated nutmeg. This is not only good but exceedingly wholesome.

**Cherry Betty.**—Take fresh ripe cherries and well buttered crumbs, put a layer with sugar alternating until the baking dish is full. Bake until the cherries are well done. Serve with hard sauce.

**Apple Salad.**—Take two cupsful of diced apples, one cupful of diced celery and one-fourth cupful of pecan meats, mix with a highly-seasoned mayonnaise and serve on lettuce.

**Mint Jelly.**—Prepare apple or plum jelly and, when cooling, add a bunch of mint. When pouring into the glasses, a few drops of peppermint may be added to enhance the flavor.

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*Nellie Maxwell*

## INSURANCE MAN IS ENTHUSED OVER IT

Gains 14 Pounds Taking Taniae and Is Restored to Finest Health.

"Taniae has restored my health and built me up fourteen pounds in weight," said H. W. Morrison, 4708 Thrush Ave., St. Louis, Mo., agent for the National Life Insurance Co.

"Two years ago my stomach went wrong and I could not eat anything without suffering agony afterwards from heart palpitation and shortness of breath. Some nights I was in so much misery my wife had to get up and try to get me some relief. My health got to be so poor I had to stay in bed for weeks at a time."

"What Taniae has done for me is nothing short of wonderful. I now eat anything I want, sleep fine, and am working full time every day; in fact, I'm in splendid health. I can't praise Taniae too highly."

Taniae is sold by all good druggists.

### MIGHT DO BETTER NEXT TIME

Small Girl's Ingenious Plan for Her Pet Bantam Should Have Softened Daddy's Heart.

Five-year-old Mary Jane had a pet bantam hen. Recently the latter hatched six little chickens, but she proved herself to be an unusual mother and wouldn't take care of them.

The family was provoked and Mary Jane's father threatened to sell the hen if she didn't take care of the chickens. That brought Mary Jane to strategy. That evening when her father came home she was waiting for him.

"Where's your hen?" he demanded.

"Is she caring for her chickens?"

"Oh, no," Mary Jane was very serious. "She's in the hen coop getting ready to lay some more eggs to hatch some more chickens."—Indianapolis News.

### Cuticura Soothes Itching Scalp.

On retiring gently rub spots of dandruff and itching with Cuticura Ointment. Next morning shampoo with Cuticura Soap and hot water. Make them your everyday toilet preparations and have a clear skin and soft, white hands.—Advertisement.

### Social Calls.

"Thomas Hardy," said an English lecturer, "is a serious enough individual today, but there was a time in London when he was the gayest of the day."

"At a Bohemian club one evening Hardy rang up one after another thirty or forty of the most distinguished people in town—dancers, bishops, actors, managers, society queens, stage beauties, and so on. He told all these people to call up 925 Chiswick at once."

"You're wanted there badly," he explained to them, and the celebrities all thanked him hurriedly and rang off.

"Well, when Hardy got through his telephoning he looked up 925 Chiswick in the telephone directory. It was Wormwood Scrubs prison."

### Growlers.

Mr. Barr—"Another bucket shop investigation?" Mrs. Barr—"What good will it do?" They'll never make this country dry."

### About the Cook.

"Has your cook been with you long?" "With us?" She has been against us since the start.—London Mail.

### Hot Stuff.

Some of the corn liquor being made nowadays has a potency all its own. They tell this story in illustration. In the North Carolina mountains two darkies opened a jug, and in doing so spilled a little (one drop fell on a tumble bug, who immediately dropped his ball, kicked his heels together, threw back his shoulders and backing up to a bale of cotton the two negroes had been carrying, started).

"All right, big boy. Let's go!"—American Legion Weekly.

### No Exception.

The Irate Father—I can see right through that chorus girl's intrigue, young man. The Lovewick Son—I know, dad, but they all dress like that nowadays.—New York Sun.

"Think before you speak," said Uncle Eben. "but don't think too long, else you'll gutter low job turn."

### Nothing Else Afoot.

Post—"New York is overcrowded with snafos." Parker—"Yes, there's nothing afoot but plans for relief."—Judge.

### Approved Treatment.

Knicker—"The Good Book tells us to love our enemies." Bocker—"And the check book tells us to loan 'em."

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Don't Go Together. Stick to

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Never accept "Just as Good" Brands; it will only mean disappointments and failures on bake-day, which are expensive.

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When you use it you never spoil any of the expensive ingredients used—such as flour, sugar, eggs and milk.

Best that science can produce—Stands the test of daily use.

